

**TAQUERIA JALISCO #8 - 5813 WEBER RD.**

**Date:** April, 25 2019

**Occupancy:**

**Score :** 88



**Public Health**  
Prevent. Promote. Protect.

<b>Points Deducted</b>	<b>Food Safety Requirements</b>	<b>Corrective Action</b>	<b>Corrected during Inspection</b>
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	Do not store raw meat above sauces.	No
3	10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	Dishwasher is sanitizing at 0 ppm.	No
2	28. Proper Date Marking and disposition	Write a use by date on all left over food inside refrigerators.	No
1	34. No Evidence of Insect contamination, rodent/other animals	Roaches	No
1	35. Personal Cleanliness/eating, drinking or tobacco use	Employees must wear effective hair and beard restraints.	No

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1	36. Wiping Cloths; properly used and stored	Store wiping towels in proper place in a sanitizing solution or in the dirty towel container.	No
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used	Store scoop handles up at all times not lying in the product.	No

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**Inspector Signature:**

**Location Representative Signature:**

**No Signature on File.**

**No Signature on File.**

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